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(71) Applicant (for all designated States except US): NESTEC S.A. [CH/CH]; 55, avenue Nestlé, CH-1800 Vevey (CH).

(72) Inventors; and

(75) Inventors/Applicants (for US only): AMBROGI, Mario [IT/IT]; 12, Via 1 Maggio, I-43056 S. Polo di Torrile (IT). BERTINI, Stefano [IT/IT]; 32, Via Pedemontana, I-43029 Vignale di Traversetolo (IT).

(74) Agent: ARCHAMBAULT, Jean; 55, avenue Nestlé, CH-1800 Vevey (CH).

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(54) Title: FROZEN AERATED CONFECTION AND METHOD OF PRODUCTION

(57) Abstract: Frozen aerated packaged ice confection with very high softness at - 18° C which keeps this property without shrinkage or layering up to the final consumer over the product shelf life contains polyol and vegetable fibre.